



## **MANGO PINEAPPLE CULINARY COMPETITION 2015**

*The Chefs Competition*

*Saturday 11<sup>th</sup> July, 2015*

*Initiative of the Antigua & Barbuda Ministries of Agriculture and Tourism*

### **CALL FOR ENTRIES**

**An invitation to professional Savoury chefs to enter The Mango Pineapple  
Culinary Competition 2015**

This is the 8<sup>th</sup> year of this competition for professional chefs featuring super varietal mangoes from Christian Valley Agricultural Station and Antigua Black Pineapples from Cades Bay Agricultural Station.

Compete for the prestigious **Dame Gwendolyn Tonge Award** for Best Chef, and the special **Most Innovative Chef Award from students of ABHTI**. Awards are also offered for 2<sup>nd</sup> and 3<sup>rd</sup> place.

Chefs will create two dishes: **a Starter and an Entrée** for 2 Persons.

## **MANGO PINEAPPLE CULINARY COMPETITION 2015**

### **Chefs Competition Rules**

1. The competition will be held on July 11<sup>th</sup> 2015.
2. Each contestant **must** be employed as a professional chef with hotel or restaurant experience in Antigua or Barbuda.
3. Each chef will produce **2 portions of an appetizer and a main course.**
4. **The time allotted for preparation and presentation is 60 minutes.**
5. Advance preparation will be limited to basic stocks. Plain sliced bread may be used as an ingredient. Vegetables may be peeled in advance but not cut or diced. Chutneys, jams and relishes must be prepared during the competition.
6. Each recipe must feature fresh mangoes and / or pineapple which will be supplied free of charge from Christian Valley Agricultural Station and Cades Bay Agricultural Station. You are encouraged to use the fruits in more than one way in your recipe.
7. All tools, ice chests or coolers, utensils, small appliances, and plates for presentation of entries will be supplied by contestants. Please note that refrigeration on site is limited
8. Paco Jets may not be used in this competition.
9. Mangoes and pineapples provided for your use should be used in a responsible manner. Points will be deducted for unreasonable wastage of fruits.
10. The use of cell phones during the competition is expressly forbidden.
11. Advance preparation will be limited to basic stocks. Plain sliced bread may be used as an ingredient. Vegetables may be peeled in advance but not cut or diced. Crab and cockles should be alive and intact. Shrimp and conch should be fresh. Whole fish may be gutted only. No lobster will be

permitted due to the closed seasons as enforced in the Fisheries Regulations of 2013. Chutneys, jams and relishes must be prepared during the competition.

**Each Recipe Submission must include:**

- **Name of Contestant**
- **Professional standing as a chef**
- **The hotel, restaurant or entity you represent, or the last one where you held the position of chef.**
- **AN ENTRANCE FEE OF EC\$100PER ENTRANT IS MANDATORY**

**Recipe Information must include:**

- The name of the dish, appetizer and entrée
- An electronic photo of the dish to be prepared.
- Ingredients and quantities in the order they will be used.
- Method of preparation.
- Total number of mangoes required, and whether green or full but firm.
- Total number of pineapples required, and whether green or full but firm.

Points will be deducted for the following infractions:

- Incorrect or sloppy cutting, cleaning and slicing.
- Improper cooking or baking.
- Poor workmanship.
- Uneven layering.
- Broken or damaged entries.
- Use of artificial or industrially processed foods.
- Dry, cloudy or bubble-filled glazes and protective gels.
- Inconsistent thickness of glazes and protective gels.

- Disproportional or repetitious entry components.

Failure to provide uniform entry components where required.

- Improper handling, care, storage and craftsmanship of materials.
- Sloppy or uneven piping and decorating skills.
- Impractical and-feasible presentations by today's food and labour standards.
- Poor hygienic practice.
- Failure to comply with category requirements.

First Impression (avoid the following)

- Unattractive props and support materials.
- Soiled or smudged serving ware.
- Unappetizing food presentation.
- Incorrect, misleading or unattractive descriptions.
- Improper use of culinary terms and spelling errors in recipes.
- Failure to comply with category requirements and judging criteria.

Presentation and Service (avoid the following)

- Inconsistent portioning.
- Disproportional garnishing.
- Inedible garnishes.
- Direct plagiarism from culinary publications.
- Unappealing presentations.
- Disproportional carvings and sculptures.
- Inappropriate serving ware.
- Failure to comply with category requirements.

### **Recipe Format for use by Judges:**

- **Recipe submission will be used to select the competitors.**
- Recipes should be typed in an easy-to-read 12 point font, using black ink only.
- Ingredients should be listed in the order they will be used.
- Recipes should be written using correct culinary terminology, should be clear and precise, and should be no more than 2 pages long.

#### Substitution of Important Ingredients:

- During the competition you are expected to follow exactly the recipes you submitted in advance. However, if an important ingredient cannot be found and you are forced to substitute another ingredient, PLEASE ADVISE THE ORGANIZERS 24 HOURS BEFORE THE COMPETITION, so that the substitution can be noted on your recipe for the judges to see. Substitutions not advised in advance will cost you points.

#### *Judging Criteria:*

- Judges of Mango Pineapple Culinary Competition 2015 are professional chefs with years of experience. All entries will be judged on presentation, flavor, texture, technical skills, creativity and hygiene. Exceptional techniques and skills will earn points.

**Judges decisions are final.**

***Right to use submitted Recipes:***

- All submitted recipes will be kept secret until Mango Pineapple Culinary Competition 2015 is over. All recipes remain the intellectual property of the contestants; however, the organizers reserve the right to use each recipe for promotional purposes.

Media for such purposes may include, but are not limited to, television, radio, newspapers, magazines, the Internet, and a proposed Culinary Competition cookbook.

**Contact Persons for MANGO PINEAPPLE CULINARY COMPETITION 2015:**

- For information on food preparation facilities and available kitchen equipment, Joycelyn C Lindsay: 725-8959. Email: [jlindsay64@hotmail.com](mailto:jlindsay64@hotmail.com)

Register Your Entry in Mango Pineapple Culinary Competition 2015

Fill out the attached Mango Pineapple Culinary Competition registration form and submit it to Chefs World, Gambles Terrace. [mangopineappleculinary@gmail.com](mailto:mangopineappleculinary@gmail.com)

**DEADLINE FOR REGISTRATION EXTENDED: Monday 15<sup>th</sup> June 2015**

***Submit Recipes in Advance:***

Submit your recipes by Monday 22<sup>nd</sup> June 2015. See competition rules for recipes submission information.

***Date and Start Time:***

Mango Pineapple Culinary Competition 2015 will take place on Saturday 11<sup>th</sup> July, 2015. Start time 8.30 am. Late arrivals will not be granted extra time in the kitchen.

***Venue for the Competition:***

Mango Pineapple Culinary Competition 2015 will be held at the Antigua and Barbuda Hospitality Training Institute (ABHTI), Dutchman's Bay, Coolidge, Antigua.

***For more information contact:***

Caudley George/ Joycelyn C. Lindsay Telephone: 725 3254.

Email: [mangopineappleculinary@gmail.com](mailto:mangopineappleculinary@gmail.com)

# MANGO PINEAPPLE SAVOURY CULINARY COMPETITION 2015

*Saturday 11<sup>th</sup> July, 2015*

*Sponsored by the Antigua & Barbuda Ministries of Agriculture and Tourism*

## **Chefs Registration Form**

Contestant's Name.....  
Professional Standing (Chef, sous chef, chef de partie, etc.....  
Hotel or Restaurant employed by.....  
Name of direct Supervisor.....  
Telephone number where you can be reached.....  
Email address for sending further information.....

### **Registration Deadline Extended:**

Registration forms must be submitted by **Monday 15<sup>h</sup> June, 2015**. Fill in this registration form, save, and email to [mangopineappleculinary@gmail.com](mailto:mangopineappleculinary@gmail.com) OR deliver a printed copy of the completed registration form to "MANGO PINEAPPLE CULINARY COMPETITION 2015, Care of Chefs World, Gambles Terrace, and Friars Hill Road".

**Attention Hotel Management:** Forward this Mango Pineapple Culinary Competition 2015 Call for Entries/Chefs Registration Form to your Executive Chef.

**Contact:** Caudley George/ Joycelyn C. Lindsay – Tel: 725 3254/725 8959 or Email: [mangopineappleculinary@gmail.com](mailto:mangopineappleculinary@gmail.com)